



Banquet Menu 2023



A range of different menus designed to be served as a buffet or a banquet for sharing. Whether its a celebration event or wedding. These menus are perfect to cover all tastes. Please enquire with our team for a custom quote based on your event brief and budget.

Carvery Banquet

(Minimum 20)

***This menu has been designed to be displayed on a main table and the guests come up the table and our staff will serve there food options. You can have a nice variety of different options for them to choose from.**

Prices:

Choose 2 options	\$47.50 per person
Choose 3 options	\$52.50 per person
Choose 4 options	\$57.50 per person

Protein Choices

Tasmanian salmon

Poached Tasmanian Salmon fillet, cucumber scales, salmon roe, lemon aioli (gf)

Beef brisket

Slow cooked seeded mustard crusted Beef brisket, shallot Madeira jus (gf, df)

Turkey

Roasted free range Turkey breast, fig, apple and spiced bread stuffing, Cafe de Paris butter

Chicken

Achiote rubbed young chickens, pipperade, fried bitter greens (gf,df)

Lamb shoulder

Salt baked roasted shoulder of lamb, pistacio minted salsa verde (gf, df, contains nuts)

Pork belly

Baked coriander and lemongrass brined pork belly, chili jam (gf, df)

Vegan tart

Maple glazed vegan carrot and parsnip (gf, vegan)

Package inclusive of

- Fried baby potatoes garlic and rosemary confit (gf, df)
- Freshly baked bread rolls and butter

Salad Bar

- Escalivada (chargrilled vegetables), crumbled feta, basil pistou (gf)
- Roasted green asparagus, chopped egg, chives, horseradish mayo (gf)
- Cypriot grain salad with a side of beetroot tzatziki (can be vegan)
- Farmers market garden salad, green leaves, radish, qukes, baby Roma tomato medley, shallots, soft herb vinaigrette (gf, df, vegan)





Fab Shared Banquet

(Minimum 20)

Prices:

2 Proteins	\$47.50 per person
3 Proteins	\$52.50 per person

This menu has been designed as a sharing feast, all dishes are brought to the tables for the guests to serve themselves. You can choose your menu either with 2 or 3 protein options, with the inclusions.

Mains- choose from the below:

- BBQ split young chickens, Anciotte rub, Charred corn and pico de gallo salsa, jalapeño crema (gf)
- Baked Tasmanian salmon Tarator, beetroot tahini (served room temp) (gf, df, Contains nuts)
- Glazed coriander and lemongrass brined pork belly, pickled green mango som tam, tamarind caramel (gf, df)
- 12hr smoked beef brisket, beer coated fried onions, SBR sauce (gf, df)
- Salt baked lamb shoulder, Argentine black bean rice, chimichurri, grilled lemon (gf, df)
- Baked miso grey pumpkin wedges green tahini, maple seed brittle (gf, df, vegan)

Package inclusions:

- Fried baby potatoes garlic and rosemary confit (gf, df)
- Freshly baked bread rolls and butter
- Farmers market garden salad, green leaves, radish, qukes, baby Roma tomato medley, shallots, soft herb vinaigrette (gf, df, vegan)

For
SPECIAL DIETARIES
enquire with the team



The Fab Dessert Board



The dessert grazing board is a great way to wow your guests and the perfect sweet way to finish off the day!

A variety of our mini desserts styled on a wooden board garnishes with fresh fruit and extra mini sweets macaroons and chocolates.

Raspberry, apple almond friand

Mini raspberry and apple cake topped with almonds (gf)

Tiramisu cups

Espresso soaked sponge, crushed raspberries, honey mascarpone, crushed chocolate

Salted toffee pudding

Prunes and dates, salted toffee sauce double cream

Limone

Meyer lemon curd, torched Italian meringue, butternut crumb tart, edible flowers

PRICING

Mini Graze Board (around 20 pax)	\$400
1 m (40 -60 pax)	\$900
2 m (60 - 100 pax)	\$1500
3 m (100 +)	\$2000



Dessert Banquet

\$15 per person (minimum 20)

Dessert to be set up as one sharing table allowing the guests to try a few different options:

Raspberry, apple almond cake

Mini raspberry and apple cake topped with almonds (gf)

Tiramisu cups

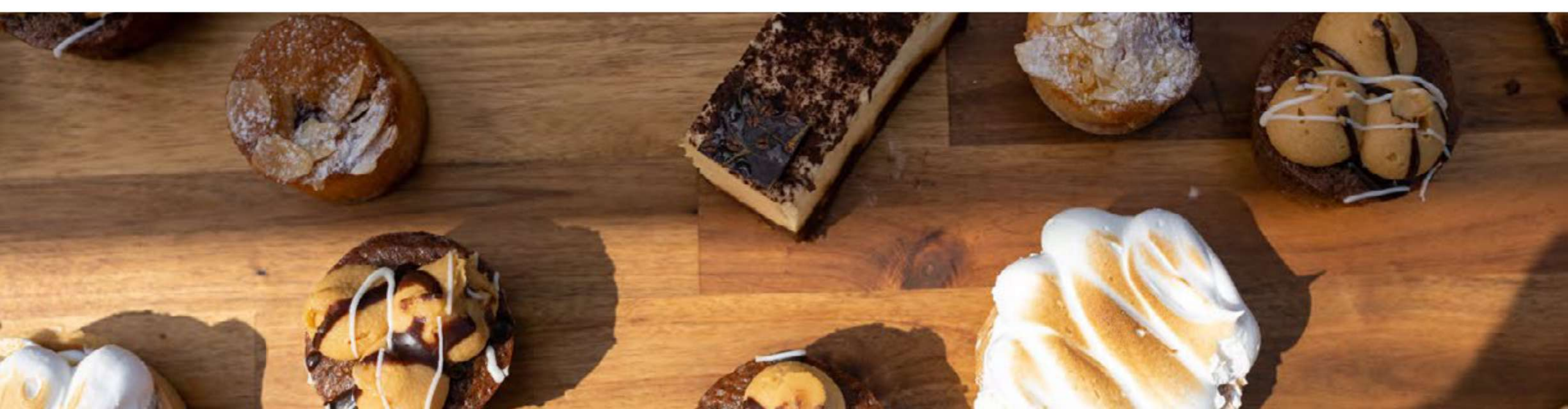
Espresso soaked sponge, crushed raspberries, honey mascarpone, crushed chocolate

Salted toffee pudding

Prunes and dates, salted toffee sauce double cream

Limone

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A woman with dark hair in a bun, wearing glasses and a black shirt, is pouring wine from a green bottle into a glass. She is standing behind a bar counter. The bar is set with many clear glasses, some containing wine. There are several bottles of wine on the bar. A large, lush floral centerpiece with green leaves and white flowers is in the foreground on the right. The background shows an outdoor setting with greenery and a wooden structure.

Fabulous

DRINKS PACKAGES

Get the full event experience and have us take care of the drinks as well as the food service including glasses, bar, ice and equipment.

If you are purchasing the drinks yourself we can still provide a 'dry bar' and bartender to serve.

Garden Package



(Minimum 30)

Drinks packages and the popup bar can be set up anywhere from a public park to an office building - we will bring the bar to life! The package is an unlimited amount for that time period so no rushing off to the bottle to stock up, just enjoy and let us handle the service!

Fabulous Catering holds a portable liquor licence, this means we can pop up a bar and serve alcohol anywhere, anytime under our licence using our RSA trained bartenders.

Prices

2 Hours - \$29+ GST per guest
3 Hours - \$39+ GST per guest
Additional hour is \$10 per guest



Package includes all bar equipment, glassware, drinks tubs, ice buckets and ice.

Bartender is additional

White Wine:

- Pickles Sauvignon Blanc
- Aimees Garden Moscato

Beer:

- Balter Lager
- Furphy
- Cascade Light

Red Wine:

- La Vue Pinot Noir
- Tahbilk Shiraz

Soft Drinks:

- Soft drinks
- Sparkling Water

Sparkling:

- McPherson Sparkling Brut

Boutique and Crafts Package

(Minimum 30)

Prices

2 Hours - \$35+ GST per guest
3 Hours - \$45+ GST per guest
Additional hour is \$12 per guest

Beer:

- Balter Lager
- Mountain Goat Pale Ale
- Corona
- Cascade Light
- Heaps Normal Non-Alcoholic Lager



Package includes all bar equipment, glassware, drinks tubs, ice buckets and ice.

Bartender is additional

White Wine:

- Bethany Wines Shiraz
- Pfeiffer Tempranillo

Red Wine:

- Dal Zotto Pinot Grigio
- Catalina Sounds Sauvignon Blanc

Soft Drinks:

- Soft drinks including coke, sprite, etc.
- Sparkling Water

Sparkling:

- Bandini Prosecco

Rose:

- Blue Pyrenees Bone Dry Rose

Cider:

- Monteiths apple cider



Package Upgrades



Cocktails:

- | | |
|--------------------------|-----------------------------|
| • Espresso Martini | \$14.50 per cocktail |
| • Passionfruit Caprioska | \$14.50 per cocktail |
| • Palomita | \$14.50 per cocktail |
| • French75 | \$14.50 per cocktail |
| • Green Apple Mojito | \$14.50 per cocktail |
| • Miami Iced Tea | \$14.50 per cocktail |

Cans/ Seltzers/Sour Beer:

- Moon Dog Fizzer upgrade package **\$10 per person**
(Tropical Crush, Raspberry and Lemon Squeezy)
- Bridge Rd Brewers Sour Beers upgrade package **\$10 per person**
(Tropical Sour, Passionfruit Sour, Blood Orange Sour)

Non Alcoholic:

- Heaps Normal non alcoholic larger **\$3.50 per can** (minimum 10)
- Naked Life Non-alcoholic G&T non alcoholic **\$4.50 per can** (minimum 10)
- Naked life non alcoholic Italian spritz **\$4.50 per can** (minimum 10)

Spirits:

- House spirits **\$15 per person includes the mixers**
(vodka, tequila, rum, gin, whisky, bourbon)

****Other spirits available to add on – enquire with the team!**

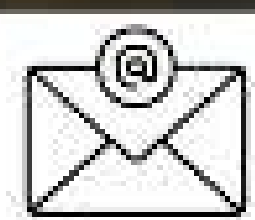


CALL US FOR A QUOTE!

1300 850 720

Fabulous
CATERING

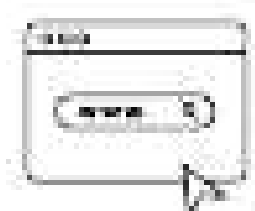
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